

Handwashing Station for Temporary Food Booths

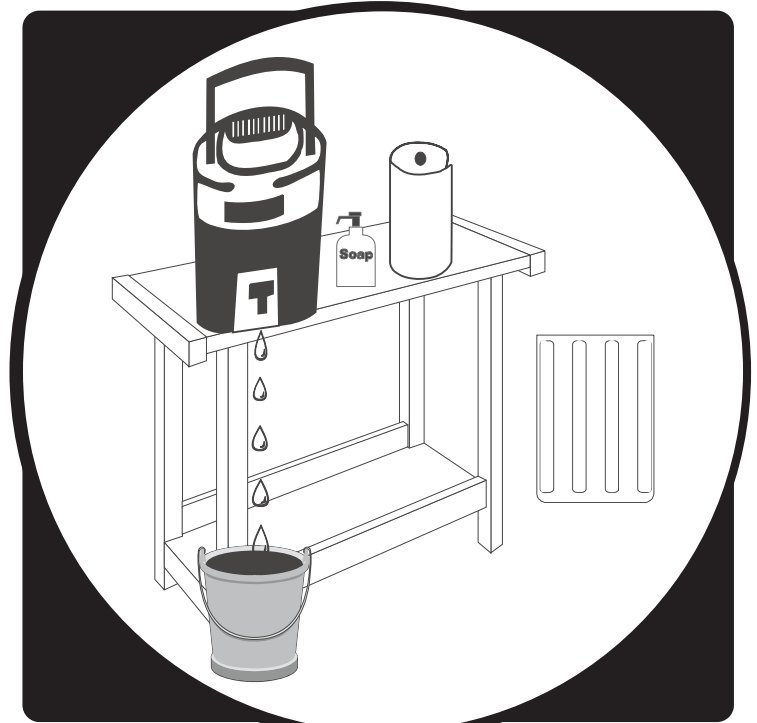
Benton-Franklin Health District Food Service Fact Sheets

Food workers are required to wash their hands often throughout the workday.

During temporary events there is often a lack of handy access to warm, running water required for handwashing.

At such events, each food booth is required to assemble a temporary handwash station before food preparation begins.

The handwash station must be stocked, accessible, and maintained throughout the entire event.



Benton-Franklin Health District, Environmental Health Division

Handwashing facilities must provide:

- **At least 5 gallons of clean, warm (100°F) water in an insulated container with a continuous-flow spigot**
- **Soap**
- **Paper towels**
- **Garbage can**
- **Catch bucket for waste water**
Waste water must be pumped into a toilet or other approved receptacle rather than on the ground.